

SIMONNET - FEBVRE

Chablis

BOURGOGNE CHITRY 2017



👑 **APPELLATION**
Appellation Régionale

👑 **GRAPE VARIETY**
100% Chardonnay.

👑 **SOIL**
Clay and limestone.

👑 **VINIFICATION**
Fermentation between 16°C and 20°C in stainless steel vats.

👑 **AGEING**
Stainless steel vats for 6-8 months.

👑 **AVERAGE AGE OF THE VINES**
25 years

👑 **YIELD**
60 hl/ha

👑 **AGEING**
1 to 3 years.

👑 **SERVING TEMPERATURE**
Between 10 - 12°C.

SITUATION

Chitry-le-Fort is a historic winemaking region of Auxerrois. Nestled at the bottom of a cratered mountainside planted with vines, the village boasts a stunning fortified church dating back to the 13th century flanked by a great tower that protected it from plundering during times of war. The Chitry vines sit on the hills that surround the valley in which the village is found with an aspect of north/north-east, south/south-east.

TASTING AND FOOD PAIRINGS

The Bourgogne Chitry 2017 has a intense golden colour with green highlights. Its nose reveals aromas of honeysuckle as well as citrus (lemon and grapefruit). There is a frequent hint of gun stone brought by the soil. Its mouth is balanced and lively with an acidity - a wine full of freshness.

This wine is naturally well-suited to be drunk as an aperitif. Its minerality works well with terrines, asparagus, shellfish, freshwater fish, and of course, the classic snails of Burgundy and 'andouillettes'.